

## WEBSITES

Please refer to the below listed websites which advertise and educate the consumer about balsamic vinegar products. As you will see, the products and information on these websites is not something new or unique.

[www.versatilevinegar.com](http://www.versatilevinegar.com)

[www.freshdirect.com](http://www.freshdirect.com)

[www.colavita.com](http://www.colavita.com)

[www.denigris.it](http://www.denigris.it)

[www.giarussa.com](http://www.giarussa.com)

8-30-02

7  
10-10-02  
DW



**JURA CHRISTINE ZIBAS, Esq.**  
112 Claremont Place  
Cranford, New Jersey 07016  
(908) 931-0537  
jzibas@yahoo.com

USPTO Reg. No. 32,760

September 23, 2002

Commissioner of Patents & Trademarks  
Washington, D.C. 20231

**Re: Appl. No. 09/897,986**  
**Pub. No. 2002/0081364 A1**  
**Balsamic Sauce for Alimentary Use, with a basis of Balsamic Vinegar of**  
**Modena**  
**Examiner: Nina Bhat**

Dear Commissioner and Examiner Bhat:

This letter is submitted as an objection to the patent application number 09/897,986 first published on June 27, 2002. According to the USPTO records, a non-final rejection was mailed on August 9, 2002. Please consider this objection as if submitted prior to the publication of the patent application.

The claims and thus the entire patent application should be rejected and never issued as there is no unique invention. Further, balsamic vinegar has been in public use for many years. If such a patent is permitted to be issued, it will have a stifling effect on the marketplace as the numerous companies and distributors of this product will no longer be in a position to sell the product which has been sold for over 10 years.

Enclosed please find photocopies of labels, websites which list similar products and product descriptions for items already in commerce, sold for many years, which use balsamic vinegar as an ingredient or are themselves a balsamic sauce/glaze containing the same ingredients listed in the patent. These objections are filed on behalf of Taormina Sales Company, Inc., an importer and manufacturers representative for Italian vinegars. Issuing a patent for balsamic vinegar will affect not only Taormina Sales Company, Inc. but all distributors, manufacturers, suppliers and even chefs.

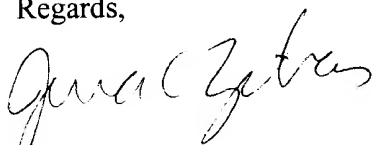
Below is listed an objection corresponding to each claim in the application number listed above.

1. Balsamic vinegar is a common food product thus, consequently all sauces using this product can be described as a balsamic vinegar used for alimentary use. The claimed product is not unique but rather, a variation of an ingredient, balsamic vinegar, which has been in use for many years, and is marketed not only as a vinegar but also as an ingredient in dressings and sauces. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.

2. The addition of thickening agents and sugar in a formula containing balsamic vinegar is not unique. Thickening agents are often used to give the final product consistency and sugars are used to give the product a sweet flavor. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.
3. As in number 2, the addition of a thickening agent based on Xanthum (Xanthan) gum and modified starch is not unique and are common additives used to give commercially produced sauces their consistency and flavor. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.
4. As in number 2 and 3, the addition of sugars is commonly used in formulas for sauces to give the final food product a particular flavor profile and thickness. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.
5. The use of flavor bases in food products is common in the manufacture of sauces in order to impart that particular flavor or aroma to the sauce being created. The use of flavors in sauces made with balsamic vinegar is not unique. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.
6. As in number 5, specifically meat flavor, pepper flavor, oregano flavor and fish flavor are commonly used in balsamic vinegar sauces already produced commercially and in recipes when cooking. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.
7. As in number 5, flavorings of rosemary, onion and garlic are commonly used in balsamic vinegar sauces already produced commercially and in recipes prepared for the public. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.
8. Balsamic sauce that contains 40% balsamic vinegar, sugars, modified starch and xanthan gum is not unique. It is only a variation of a sauce made from generic ingredients. Further, the objections listed above are applicable as this claim repeats and combines the claims listed in numbers 1 through 7. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.
9. As in number 8, the quantity of balsamic vinegar used in a sauce relates directly to the flavor profile of the product. There are products which have been in commerce for many years which have this quantity of balsamic vinegar in the final product. Thus, this product is not unique. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.

For the reasons listed above, again, we reiterate our objections to the allowance of these claims. If you have any questions or require further information, please do not hesitate to contact me.

Regards,



Jura C. Zibas



#11

**JURA CHRISTINE ZIBAS, ESQ.**  
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New York, New York 10128  
(212) 828-8247  
jzibas@yahoo.com

USPTO Reg. No. 32,760

March 3, 2003

Nina Bhat, Examiner  
United States Patent & Trademark Office  
Washington, D.C. 20231

**Re: Appl. No. 09/897,986**  
**Pub. No. 2002/0081364A1**  
**Balsamic Sauce for Alimenray Use, with a basis of Balsamic Vinegar of**  
**Modena**

Dear Ms. Bhat:

As a follow up to our phone conversations and emails, I have enclosed the documentation you requested regarding first use dates for Balsamic Vinegar. Further, it is my understanding Colvita responded to you directly.

Enclosed is the following documentation to show first use dates:

1. Annie's Balsamic Vinaigrette, first use July 1989 by Annie's Naturals. Date of first use information provided by Annie Christopher, owner. A copy of her ledger recording the first sale is enclosed.
2. Silver Palate Balsamic Country Salad Splash, first use June 6, 1991 by Silver Palate. Date of first use information provided by Tom Buro. A copy of an invoice to Silver Palate from the co-packer is included.
3. Acetifico Marcel Denigris of Balmy, first use of October 24, 2001. Invoice to Carl Evensens is enclosed showing first use date.
4. Wishbone Balsamic Viniagrette, first use June 1989. Date of first use information provided by Helena Dane of Taormina Sales. A copy of a TJ Lipton purchase order for the product is enclosed.
5. Denigris Rustico Dressing, first use date of September 2000 by Acetifico Denigris. A copy of the invoice to Yamaya Corporation is enclosed.

6. Balsamic Glaze, first use date of January 2000 by De Nigris. Copies of recipe documentation, shipping labels and ledger of shipment of samples are enclosed

Further, we discussed during a telephone call patent number 5,565,233 entitled "White balsamic vinegar and process for producing white balsamic vinegar." Based on the information provided to you, clearly, the claims in this patent were not unique and the patent should not have been granted. Unfortunately, the competitors in this industry were not aware of the patent and did not learn of the existence of the patent until several years after it was issued. The white balsamic vinegar patent has always interfered with the business of other manufacturers and distributors who were selling this in the market prior to the date Alfred Alessi applied for the patent. Thus, is it possible to request a re-examination of the 5,565,233 patent at this time?

If you have any questions, please feel free to give me a call. We look forward to receiving notification of your final decision on this patent matter.

Regards,

A handwritten signature in cursive script, appearing to read "Jura C. Zibas".

Jura C. Zibas

enclosures



**ANNIE'S  
NATURALS**

792 Foster Hill Road  
North Calais, VT 05650  
Phone: 802-456-8866  
Fax: 802-456-8865  
email: info@anniesnaturals.com

To: Helena Done

Date: Jan 28, 2003

From: Annie

Number of pages including this one: 2

The Fax is from an old records Book  
which shows our first sale was  
July 1989 - so July 2003 will be  
14 years - longer than I thought  
but close. If it is not readable  
let me know

Annie

First sale of  
Annie Balsamic Vinegar

[illegible]



# Carteret Packaging, Inc.

1200 MILIK STREET  
CARTERET, NJ 07008-1102

908-969-1600

FAX: 908-969-9590

## INVOICE

DATE  
06-06-91

NUMBER  
000427

PAGE  
1

**BILL TO:**

SILVER PALATE  
274 COLUMBUS AVENUE  
274 COLUMBUS AVENUE  
NEW YORK NY 10023

**SHIP TO:**

FREIGHT: PRODUCTION			SHIPPED:		BILL OF LADING #:				
CUSTOMER P.O. #			CUSTOMER # 800210		ORDER #		REF. #		
QTY	ITEM CODE	PACK SIZE	ITEM DESCRIPTION		EASE COST	EXT COST	EASE ALLOW	EXT ALLOW	EXT NETC
428	920121	12 12 OZ B	SP BALSAMIC CNTRY SALAD For Lot# 1157		16.2235				6943.
			Less cost of your inventory used						-38.
<div>deduct:</div> <div>gr. black pepper 48.3307</div> <div><div>\$ 6956.7393</div></div>									
<div><div>6-17-9</div><div>7-2-91</div><div>Wholesale Mts.</div></div>									
428									

6-17-91  
7-2-91  
Wholesale Mfg.

TERMS: NET 30 DAYS FROM PROD DATE

\$0.00 CASH DISCOUNT IF PAID BY 06-24-91  
TO INSURE PROPER APPLICATION TO YOUR ACCOUNT, PLEASE  
RETURN THE YELLOW COPY WITH YOUR REMITTANCE TO.....  
CARTERET PACKAGING INC.  
1200 MILIK ST.  
CARTERET NJ 07008

TOTAL  
AMOUNT  
DUE

66905

6905.07

glaze invoice  
Oct. 2001

(2)



**Acetificio  
Marcello De Nigris**  
IMPORT - EXPORT

STABILIMENTO PER LA PRODUZIONE  
DI ACETI DI VINO  
PRODUCTION OF ITALIAN VINEGARS

COD. A.B.C. 5 in ECITATION - COD. FISC. DNG MCL 30108 89057 - ALBO N. 306  
Via Badagnano, 1 - 80121 - AFRAIOLO (Napoli) - Tel. 081.8526000 - Fax 081.8521584

Dear Sirs  
CARL EVENSENS EFTFA 5  
  
BEKKELAGSKAIA 2  
0102 OSLO - NO NORVEGIA

Destination  
PORTO DI NAPOLI PER INOLTRO DOGANA

INVOICE N. 850

Date 24.10.01

Agent

Vat I.T.L. Pag 1

V  
References  
20000172

Var Number  
NO

Notify

Payment  
NET 30 DAYS FROM INVOICE DATE

P.O.

Bank Information  
MONTE DEI PASCHI DI SIENA (L) ABI 10306 Agenzia CASORIA CAB. 39840 Conto 1148  
50  
Contract

Sale type  
Selling

Port EX FACTORY  
Gross Weight 21859  
Targa Automezzi AX 655 FK  
Carrier AMENDOLA S.R.L.  
SIGILLO  
0456474 - DE NIGRIS

Via VETTORE  
Net Weight 12288.8  
#Cartons 2311  
VIA SAN CLEMENTE  
VESSEL  
REGULUS ETD 27/10/01

Packing CARTONS  
Date and Time Shipment 24 10 01 09 30

CONTAINER  
TEXU 740150 B

JAN 16 2003

Part Number	Description	UM	Qty	Lt	Price	Qty Discount	Extended Price	Vat
ARTVILLBELL10	ONE 40' CONTAINER CONSISTING OF CNF 12/500ML QU BALSAMIC VINEGAR OF MODENA PREMIUM QUALITY L1281	CS	187	1122	33.350	10	5 812 805	07
ARTVILLBELL08	CNF 8/250ML CUB BIL BALSAMIC VINEGAR OF MODENA 12 STARS L1089	CS	240	360	46 500	10	10 044 000	07
ARTVILLBELL13	CNF 6/250ML SOL 20YO BALSAMIC VINEGAR OF MODENA	CS	60	90	93 000	10	5 022 000	07
ARTVILLBELL15	CNF 8/200ML SOL 25 STARS BAL VINEGAR OF MODENA L1291	CS	60	72	120 000	10	6 480 000	07
ARTVILLBELL11	CNF 12/250ML QU BALSAMIC VINEGAR OF MODENA 6 STARS QUALITY L1290	CS	375	1125	26 000	10	6 775 000	07
ARTDEN162	VILLA BELLENTANI BRAND CNF 12/500 ML FGZIA BIL BALSAMIC VINEGAR 6 STARS QUALITY L1285	CS	132	792	52 000	10	6 177 600	07
ARTDEN140	CF 12/250 ML "CESENA" BTL BALSAMIC GLAZE L1295	CS	293	879	48 000	10 5	12 024 720	07
ARTDEN139	CS 12/250 ML "OCTAVIA" BTL BALSAMIC VINEGAR OF MODENA L1282	CS	228	684	72 000	10 5	14 035 680	07
ARTDEN138	CF 8/500 ML "OCTAVIA" BTL BALSAMIC VINEGAR OF MODENA L1283	CS	300	900	44 400	10 5	11 388 600	07
ARTDEN186	CNF 4/5LT PLU RED WINE VINEGAR 6% ACIDITY	CS	54	1080	20 000	10	972 000	07
ARTDEN187	CNF 4/5LT PLU WHITE WINE VINEGAR 6% ACIDITY	CS	108	2160	20 000	10	1 944 000	07
ARTDEN174	CNF 4/5LT BALSAMIC VINEGAR 4 STARS QUALITY L1289	CS	54	1080	66 600	10	3 236 760	07
ARTDEN111	CNF 12/250ML + 250ML + 250ML EX VIRGIN/BALSAMIC/EX-VIRGIN REDPEPPER L1291 L1292 L1295 L1296 DE NIGRIS BRAND	CS	220	1880	187 200	10	37 085 800	07

Original



APPLICATION NUMBER	FILING DATE	FIRST NAMED APPLICANT	ATTORNEY DOCKET NO.
09/897,986	7/5/2001	Contini et al.	2541-1002

EXAMINER	
N. Bhat	
ART UNIT	PAPER NUMBER
1761	12

DATE MAILED:

### INTERVIEW SUMMARY

All participants (applicant, applicant's representative, PTO personnel):

- (1) N. Bhat (3) \_\_\_\_\_  
(2) Thomas Perkins (4) \_\_\_\_\_

Date of Interview May 5, 2003

Type: ☐ Telephonic ☒ Personal (copy is given to ☐ applicant ☒ applicant's representative).

Exhibit shown or demonstration conducted: ☒ Yes ☐ No If yes, brief description: Third Party information on "on sale" Balsamic Vinegrettes

Agreement ☐ was reached. ☒ was not reached.

Claim(s) discussed: 10 ~~and 11~~

Identification of prior art discussed: Lidia Bastianich - Balsamic Glaze Recipe

Description of the general nature of what was agreed to if an agreement was reached, or any other comments: The examiner

suggested specifically reciting xanthan gum as the thickening agent to overcome the art. Applicant's representative agreed to take this to his client. The powdered sugar used in the recipe is a sugar and corn starch composition. By definition powdered sugar includes corn starch.

(A fuller description, if necessary, and a copy of the amendments, if available, which the examiner agreed would render the claims allowable must be attached. Also, where no copy of the amendments which would render the claims allowable is available, a summary thereof must be attached.)

1. ☒ It is not necessary for applicant to provide a separate record of the substance of the interview.

Unless the paragraph above has been checked to indicate to the contrary, A FORMAL WRITTEN RESPONSE TO THE LAST OFFICE ACTION IS NOT WAIVED AND MUST INCLUDE THE SUBSTANCE OF THE INTERVIEW. (See MPEP Section 713.04). If a response to the last Office action has already been filed, APPLICANT IS GIVEN ONE MONTH FROM THIS INTERVIEW DATE TO FILE A STATEMENT OF THE SUBSTANCE OF THE INTERVIEW.

2. ☐ Since the Examiner's interview summary above (including any attachments) reflects a complete response to each of the objections, rejections and requirements that may be present in the last Office action, and since the claims are now allowable, this completed form is considered to fulfill the response requirements of the last Office action. Applicant is not relieved from providing a separate record of the interview unless box 1 above is also checked.

Examiner Note: You must sign this form unless it is an attachment to another form.

N. Bhat  
NINA BHAT  
PRIMARY EXAMINER  
GROUP 4300 (20)

06/01/89  
PAGE 01 OF 02

PAGE 01 OF 02

THOMAS J. LIPTON INC.  
13000 EAST 35TH STREET  
P.O. BOX 90  
INDEPENDENCE, MO. 64051  
ATTN: ACCOUNTS PAYABLE

10

TOTAL AMOUNT 

2

PLEASE ACKNOWLEDGE YOUR ACCEPTANCE OF THIS ORDER



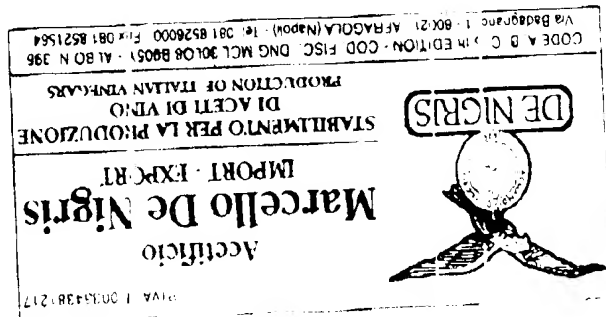
INVOICE FROM DEANIS

9/6/00

First use



Rushco during  
in the Sept 2000



Valuta Eur  
Pag 1

Data 06.09.00

Fattura n. 696

Pagamento  
CASH AGAINST DOCUMENT PRESENTATION

Codice  
24000536

P. IVA Cliente  
JAP

Causale

Banca  
MONTE DEI PASCHI DI SIENA (L) ARI 1030 6 Agenzia CASORIA CAB 39840 Conto n. 1148

Contrat

Porto Resa  
EX FACTORY  
7053  
NA 131728  
Targa Automezze  
SIDE WARE TRASPORTI SRL  
SIGILLO  
02713 DE NIGRIS  
VESSEL  
HOHEWEG LTD 07/09/00  
POCU 057611

Codice  
Descrizione  
U M Quantita' LI  
Prezzo unit.  
Sconto  
Importo  
IVA

Codice	Descrizione	U M	Quantita'	LI	Prezzo unit.	Sconto	Importo	IVA
ARTIDONMA15	CNF 12/500ML WHITE WINE VINEGAR 6% ACIDITY	CF	204	1224	12 600,00000		2 570 400,00	0,7
ARTIDONMA14	CNF 12/500ML AC BAL RED WINE	CF	153	918	12 600,00000		1 927 800,00	0,7
ARTIDENB5	DON MARCELLO BRAND VINEGAR 6% ACIDITY	CF	187	561	37 200,00000		6 956 400,00	0,7
ARTIDEN127	CNF 12/180ML DRESSING "PEPERONCINO"	CF	140	302	66 000,00000		7 900 200,00	0,7
ARTIDEN128	CNF 12/180ML DRESSING "RUSTICO"	CF	140	302	66 000,00000		7 900 200,00	0,7

Importo fattura	Spese di trasporto	Aliquota % IVA	Imponibile	Totale IVA	Totale fattura	Valore
27 255 000,00	0	0	27 255 000,00	0,00	27 255 000,00	0,00

Scadenza  
07 08 00 27 255 000,00

Firma

Destinatario

Conducente

Vettore

Oriinale



# **BALSAMIC "GLAZE"**

**STUDY ON RECIPE  
FROM JANUARY 2000**

**1ST EDITION JAN. 2000**

**FINAL APPROVED RECIPE  
May 4th, 2000**





**Studio sulla preparazione del prototipo denominato**

**"BALSAMIC GLAZE"**

**Data inizio lavori : 10/01/2000**

**Data di approvazione della ricetta definitiva : 04/05/2000**

**Tabella riepilogativa ingredienti ricetta**

INGREDIENTI	CONTENUTO ( in %)
Ac. Balsamico di Modena	X %
Zucchero	X %
Sciroppo di glucosio	X %
Destrosio	X %
Lattosio	X %
Amido modificato	X %
Gomma Xantana	X %





**Study on Recipe on Product Prototype denominated  
"BALSAMIC GLAZE"**

**Project Starting Date : 01/10/2000**

**Date of Final Approved Recipe : 05/04/2000**

**Summing up Sheet of Recipe Ingredients List**

INGREDIENTS	CONTENT ( in %)
Balsamic Vinegar of Modena	X %
Sugar	X %
Dehydrated Glucose Syrup	X %
Dextrose	X %
Lactose	X %
Modified Starch	X %
Xanthan Gum Denser	X %



MANUAL REPORT FOR SHIPMENT OF SAMPLE FROM LABORATORY.

67	M	BALSAMIC 6 STARS STANDARD PLUS COMBLY FLAV.
68	10/11	WHITE WINE VINEGAR 9.5% AC. BLACK GROVE
69	15/11	BA ORGANIC BALSAMIC VINEGAR - (QUALITA' 6 STARS STANDARD) GAR
70	17/11	BALSAMIC VINEGAR OF MODENA (4 STARS + 5% RIANCO) VANDELLI GUS
71	21/11	BALSAMIC VINEGAR OF MODENA 8 STARS (25% 12 STARS + 75% 6 ST
72	22/11	BALSAMIC VINEGAR OF MODENA INDUSTRIAL - OLD DUTCH/TS
73	22/11	BALSAMIC VINEGAR OF MODENA 8 STARS - HANDS TRADING
74	22/11	WHITE BALSAMIC CONDIMENT - STANDARD OLEIFICIO E
75	27/11	WHITE BALSAMIC CONDIMENT "JOHANNIAFERA" TIPO "D"
76	27/11	BALSAMIC VINEGAR OF MODENA "JOHANNIAFERA" TIPO "D"
77	M	BALSAMIC VINEGAR OF MODENA QUALITY 8 STARS MA
78	1/12	" " " " " 6 STARS STANDARD PREL ITAL
79	1/12	" " " " " 6 STARS STANDARD PREL ITAL
80	1/12	BALSAMIC VINEGAR OF MODENA 4 STARS HENSLER
81	4/12	WHITE BALSAMIC CONDIMENT SLX. CERE VINAGRA CV
82	06/12	BALSAMIC VINEGAR OF MODENA 6 STARS STD. BLM/AUDI ALDI
83	12/12	BALSAMIC VINEGAR OF MODENA 8 ST (30% 12 ST + 70% 6 ST) SCOTT & BOWDEN
84	12/12	BALSAMIC VINEG. " " 12 ST. JON HUNTER (KNC
85	14/12	BALSAMIC VINEGAR OF MOD. 6 ST (LOW MODENS.) PRONO
86	M	BALSAMIC VINEGAR OF MODENA 6 ST. STD. BLM - (CASTELLO "GRAN
87	14/12	BALS. VINEGAR OF MODENA 6 ST. STD. MASSERIA SANTA V
88	M	BALS. VINEGAR OF MODENA 8 STARS BLM - ALDI 2
89	M	" " " " 10 STARS. BLM - ALDI 2
90	M	" " " " QUALITY AA/2001 BLM - ALDI AA
91	M	" " " " AB/2001 BLM - ALDI AB
92	M	" " " " AC/2001 BLM - ALDI AC
93	18/12	BALSAMIC VINEG. OF MODENA "ORGANIC" RILA FEINKOST
94	19/12	BALSAMIC VINEG. OF MODENA 8 STARS - EPIFINE
95	M	" " " " " " COLAVITA USA
96	M	" " " " " " PREMIUM QUALITY - FRIEDRICH FE
97	28/12	BALSAMIC VINEGAR OF MODENA 8 STARS - FLORAFOODS
98	28/12	EXTRA VIRGIN OLIVE OIL L & S PACKING COM
99	29/12	BALSAMIC CONDIMENT "GLAZE" COCAVITA USA AFTER
00	29/12	" " " " " " FANCY FOOD SHOW



# Lettera di Vettura

(Non negoziabile)

Mittente a

Codice cliente

Nome mittente in stampatello

**GRUPPO CIMMILLO**

Indirizzo

**ACQUEDOTTI MARCELLO DE NINOMIS**

**V. BAGNANO, 1**

**00121 PERAGOLA (RM)**

Indirizzo

**50021 (13108) 13526000**

Regione sociale

**ROMANIA**

Indirizzo

**ROCAVITA USA CE**

**2537 BOOTHALLS PARK**

**BRUNSWICK LINDEN**

C.A.P.

**N302036**

Paese

**U.S.A.**

Tel/Fax/Telex

**01902862565**

Condizioni di trasporto

**24122000**

530 1150 606

Citare questo numero di spedizione in ogni richiesta



## 3) Dettaglio della spedizione

Caricare il contenuto della spedizione nel container DHL, avendo se discordante con i dati qui riportati

Spese di trasporto	Spese di trasporto
<input type="checkbox"/> DOCUMENT	<input type="checkbox"/> Mitten
<input type="checkbox"/> WORLDWIDE PARCEL EXPRESS	<input type="checkbox"/> Contanti Assicurazione
<input type="checkbox"/> E-EXPRESS 48h MINUTTI EXPRESS	<input type="checkbox"/> Contanti Assicurazione
<input type="checkbox"/> E-EXPRESS 24h MINUTTI max 150 gr	<input type="checkbox"/> Contanti Assicurazione
<input type="checkbox"/> WORLDWIDE	<input type="checkbox"/> Contanti Assicurazione
<input type="checkbox"/> ALTRI SERVIZI	<input type="checkbox"/> Contanti Assicurazione

## Descrizione del contenuto

**SANPAOLO DI VINEGAR**

**807705**

**USDA 100**

**USDA 100**

**USDA 100**

**USDA 100**

**USDA 100**

**USDA 100**

ORIGINE DESTINO

**530 1150 606**

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Acetificio Marcello DE NIGRIS  
Via Badagnano, 1 - 80021 AFRAGOLA (NA)  
Tel. 081 852 60 00 - Fax 081 852 15 64  
Cod. Fisc. DNG MCL 30L08 B905Y  
Partita I.V.A. 00334381217

SENT BY  
(inviato da)

Name/DEPT. Acetificio Marcello DE NIGRIS  
(nome/categoria)  
Address Via Badagnano, 1 - 80021 AFRAGOLA (NA)  
(indirizzo)  
Tel. 081 852 60 00 - Fax 081 852 15 64  
Cod. Fisc. DNG MCL 30L08 B905Y  
City/Postal code Partita I.V.A. 00334381217  
(città/codice postale)

VAT registration N°  
(n° partita IVA)

PRO FORMA  
INVOICE

SENT TO  
(inviato a)

Asn Name/Dep. COGAVIA BSA LLC  
(nome/categoria)  
Address 2537 GOETHALS PARK, BRUNSWICK, MINN  
(indirizzo)  
City/Postal code NY 07036 U.S.A  
(città/codice postale)  
Tel/Telex N° (+1) 608 862 3436  
(numero telex)  
VAT registration N° Att. Mc John Products  
(n° partita IVA)

AIRBILL N° 5301150606  
(lettera di vettura N°)

Number of Pieces 1  
(n° pezzi)  
Total Gross Weight kg. 4.900  
(peso grezzo)  
Total Net Weight  
(peso netto)

CARRIER: T2L  
(vettore)

Full descr. of goods  
(descrizione completa delle merci)

Customs Comin.  
Code  
(voce doganale  
prodotto)

Country of Origin  
(Paese d'origine)

Qty.  
(Quantità)

Unit value  
and currency  
(valore per unità  
e valuta)

Sub Total  
Value and  
currency  
(valore e valuta)

SAMPLES OF VINEGAR  
OF BOTTLES

22090011

ITALY

2

USD 0.5

USD 1

TOTAL VALUE  
AND CURRENCY  
(valore totale e valuta)

USD 1

REASONS FOR EXPORT: SAMPLES WITHOUT ANY COMMERCIAL VALUE

CUSTOM OF EXPORT ORIGINAL SERIALIZED ☐ CLAMPING-RAMMED ☐ T2L

I declare that the above information is true  
and correct to the best of my knowledge  
(Dichiaro che l'informazione di cui sopra è vera e corretta  
alla mia conoscenza)

Date 29.11.2000  
(data)

Signature:  
(firma)

Name  
(nome)



FOR DESTINATION

EDI

**RINTRACCIA INTERNAZIONALE**

ON LINE

VIA E-MAIL

<b>Numero di Vettura</b>	5301150606
<b>Data e Ora di Pick Up</b>	29/12/2000-15:36
<b>Origine</b>	Naples - Italy
<b>Destinazione</b>	Newark, NJ - USA
<b>Stato Attuale</b>	SPEDIZIONE CONSEGNALE alle 09:44 del 02/01/2001
<b>Firma Destinatario</b>	WHARTON
<b>Dettagli spedizione</b>	

ON LINE

VIA E-MAIL

N° Lettera di Vettura: 5301150606

<b>Data</b>	<b>Ora</b>	<b>Luogo</b>	<b>Checkpoint</b>
02/01/2001	09:44	Newark, NJ - USA	SPEDIZIONE CONSEGNATA
02/01/2001	17:04	Rome - Italy	SPEDIZIONE IN TRANSITO
02/01/2001	09:07	New York City-Gateway, NY - USA	SPEDIZIONE SDOGANATA
02/01/2001	05:51	Newark, NJ - USA	SPEDIZIONE SDOGANATA
31/12/2000	16:33	Brussels - Belgium	SPEDIZIONE IN TRANSITO
29/12/2000	16:47	Naples - Italy	SPEDIZIONE IN PARTENZA
29/12/2000	15:36	Naples - Italy	SPEDIZIONE RITIRATA

## Food Reference Website

www.foodreference.com

## Food Reference Website: Facts & Trivia

Culinary articles; food history; facts & trivia; cooking tips; food quotes; who's who; ancient, classic & modern recipes; cooking humor; food poems; crossword puzzles; food art & food posters; weekly newsletter

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### TRIVIA MAIN PAGE

[Trivia -- Cm - Cz.]

[Cobbler]

[Cobb Salad]

[Coca Cola]

[Cocktail]

[Cock-a-Leekie]

[Cocoa Butter]

[Cocoa Powder]

[Coco De Mer]

[Coconut]

[Coconut Crab]

[Code of Hammurabi]

[Codfish]

[Cod Liver Oil]

[Coffee]

[Cola]

[Cola Nut]

[Cold Cut Platters]

[Cole Slaw]

[Colorado]

[Commercials]

[Condensed Milk]

[Condiments]

[Connecticut]

[Connecticut]

[Cookbooks]

[Cookies]

[Coquilles St. Jacques]

[Coriander]

[Corn]

[Corn Cake, Corncake]

[Corn Chips]

[Corn Dodger]

[Corn Dog]

[Corned, Corn]

[Corned Beef & Cabbage]

[Cornelian Cherry]

[Cornell Bread]

[Corn Flakes]

[Cornflower]

[Cornichon]

[Corn Muffins]

[Cornpone]

[Corn Salad]

[Corn Smut]

[Corn Syrup]

[Costmary]

## CONFECTIONER'S SUGAR

Confectioner's sugar is also called powdered sugar, and icing sugar in the United Kingdom. White granulated sugar is very finely ground, sifted and mixed with about 1% to 3% starch, cornstarch, or calcium phosphate to keep it dry and to prevent caking.

10X (ultrafine or superfine) is the finest powder and what you will find on your supermarket shelves. Bakers and confectioners are the only ones who have use for most other grades such as 4X (fine) and 6X (very fine). If you have no confectioner's sugar, you can put some granulated (regular) sugar in a blender with a pinch of cornstarch and process it.



[Cottage Cheese]  
[Cottage Fries]  
[Cotton Candy]  
[Cottonseed Oil]  
[Coulibiac]  
[Courgette]  
[Cows]  
[Cowberry]  
[Cowboy Slang]  
[Cow Parsnip]  
[Cowpea]  
[Cow Chips]  
[Crabs]  
[Crab Apples]  
[Cracker Jacks]  
[Crackers]  
[Cranberries]  
[Cranberry Bean]  
[Cranberry Juice]  
[Crappit Heids]  
[Crawfish]  
[Cream]  
[Cream Cheese]  
[Cream of Tartar]  
[Cream Puff]  
[Crepes Suzette]  
[Cress]  
[Crisp]  
[Crisps]  
[Crisphead Lettuce]  
[Croaker]  
[Crosne]  
[Cuban Sweet Potato]  
[Cucumbers]  
[Cuisinart]  
[Culinary Olympics]  
[Cumberland Sauce]  
[Cumin]  
[Cupcake]  
[Curley Endive]  
[Currant Tomatoes]  
[Currants, Dried]  
[Currants, Fresh]  
[Curry Leaf Tree]  
[Curry Powder]  
[Cynar]

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[james@foodreference.com](mailto:james@foodreference.com)

MAKE  
(A) WISH

Wish  
Bone



WISH-BONE

Balsamic  
*Vinaigrette*



to F

Ret  
and

B  
L  
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E

# Wish-Bone. BALSAMIC VINAIGRETTE

## SEVING SUGGESTION

Use as a delicious marinade for  
chicken, beef or fish!

INGREDIENTS: WATER, BALSAMIC VINEGAR, SOYBEAN OIL, HIGH  
FRUCTOSE CORN SYRUP, SALT, CONTAINS LESS THAN 2% OF EXTRA  
VIRGIN OLIVE OIL, ORIGIN, CITRUS, KANTHARONE, SODIUM BENZOATE,  
SORBIC ACID AND CALCIUM HYDROXIDE TO PRESERVE FRESHNESS.  
SOURING AGENT  
\*DEHYDRATED

5-B9786-01

## Nutrition Facts

Serv. Size 2 tbsp (30mL)  
Servings 8  
Calories 60  
Fat Cal 45

Amount/serving	% DV*	Amount/serving	% DV*
Total Fat 5g	7%	Total Carb. 3g	1%
Sat. Fat 0.5g	3%	Fiber 0g	0%
Cholest. 0mg	0%	Sugars 2g	
Sodium 280mg	12%	Protein 0g	

\*Percent Daily Values (DV) are  
based on a 2,000 calorie diet

Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 0%



0 419780 5